

Tasting menu 55 P.P

(with selected wines 75)

it will only be served for a full table

Aperitif of the day

Spheres of Teror black pudding on a sabayon of dark beer, pickled red onion and apple

Porcini mushroom bourguignon, with grilled duck foie and egg cooked at low temperatura

Apple&celery sorbet

Cherne (grouper) fillet marinated in miso and grilled, cava & yuzu sauce, and crunchy lotus root

Suckling lamb meatballs with oriental flavors, aubergine zaalouk, black truffle, and sautéed mini vegetables

Mini Tiramisu Calma Chicha

Lemon Pie in the manner of our "pastry chef" Yazael